MAYTAG®

Amana®

Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

This Base Manual covers general information

Refer to individual Technical Sheet for information on specific models

This manual includes, but is not limited to the following:

Electric Slide-In Range

AES1350BA*
AES3540BA*
AES3760BA*
AES3760BC*
AES5730BA*
MES5552BA*
MES5752BA*
MES5775BA*
MES5775BC*
MES5875BA*
MES5875BC*
MEP5775BA*

MAYTAG®

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Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **THE TECHNICIAN IS RESPONSIBLE TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

Important Notices for Servicers and Consumers

⚠ WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

Customer Service Support Center

CAIR Center

Web Site	Telephone Number
WWW.AMANA.COM	1-800-843-0304
WWW.MAYTAG.COM	1-800-688-9000
CAIR Center in Canada	1-800-688-2002
Amana Canada Product	1-866-587-2002

Recognize Safety Symbols, Words, and Labels

⚠ DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.

⚠ WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.

⚠ CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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Important Safety Information

⚠ WARNING

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure bracket has been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠ WARNING

To avoid personal injury, do not sit, stand or lean on oven door or oven drawer.

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your range has been properly grounded and always disconnect it from main power supply before any servicing.

⚠ WARNING

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or fuel combustion, make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

⚠ WARNING

To avoid risk of electrical shock, property damage, personal injury, or death, verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

ALL APPLIANCES

1. Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Appropriate Apparel—Loose fitting or hanging garments should never be worn while using appliance.
5. User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance—Flammable materials should not be stored in an oven or near surface units.
7. Do Not Use Water on Grease Fires—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch elements. Do not use a towel or other bulky cloth.

SURFACE COOKING UNITS

1. Use Proper Pan Size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings—Boilover causes smoking and greasy spillovers that may ignite.
3. Protective Liners—Do not use aluminum foil to line oven bottom. Improper installation of these liners may result in a risk of electrical shock or fire.
4. Glazed Cooking Utensils—Do not use glass, ceramic, earthware, or other glazed utensils. They can damage smoothtop and can break due to sudden change in temperature.
5. Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

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Important Safety Information

OVENS

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst.
3. Keep Oven Vent Ducts Unobstructed.
4. Placement of Oven Racks—Always place oven racks in desired location while oven is cool. If rack is removed while oven is hot, do not let potholder contact hot heating element in oven.

SELF-CLEANING OVENS

1. Do Not Clean Door Gasket—The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. Do Not Use Oven Cleaners—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the liner.
3. Clean Only Parts Listed in Manual.
4. Before Self-Cleaning the Oven—Remove broiler pan, oven racks, and other utensils.
5. Remove all items from range top and backguard.

GLASS/CERAMIC COOKING SURFACES

1. Do Not Cook on Broken Cooktop—If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
2. Clean Cooktop With Caution—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

VENTILATION HOODS

1. Clean Ventilation Hoods Frequently—Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under hood, turn fan off. The fan, if operating, may spread the flame.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, proceed as follows:

Surface Element Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to “OFF”.

Oven Fires

1. If smoke emits from oven, do not open oven door.
2. Turn oven control to “OFF”.
3. Turn off power at main circuit breaker or fuse box.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call an authorized servicer before using range.

Precautions

- Do not cook food directly on range top surface, always use cookware.
- Do not mix household cleaning products. Chemical mixtures may interact with hazardous results.
- Do not put plastic items on warm cooking areas. They may stick and melt.
- Do not slide rough objects across range top surface. Scratching or metal marking can result.
- Do not use cookware with rough bottoms. They may scratch smoothtop surface. Glass and ceramic cookware should not be used.
- Do not use damp sponge or dishcloth to clean range top. A film of soil-laden detergent water may collect on range top. If this should happen, Amana Cleaning Conditioning Cream removes this type of stain.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use range top surface as a cutting board.
- Do not use range for storage or as a display counter.

Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. Any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, it must be reconnected to its original position with original fastener before the range is put into operation. Failure to do so can create a possible shock hazard.

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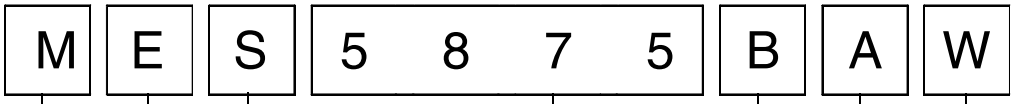
General Information

This manual provides basic instructions and suggestions for handling, installing and servicing electric ranges.

The directions, information, and warnings in this manual are developed from experience and careful testing of the product. If the unit is installed according to this manual, it will operate properly and will require minimal servicing. A range in proper operating order ensures the consumer all the benefits provided by clean, modern electric cooking.

This manual contains information needed by authorized service technicians to install and service electric ranges. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

Cooking Nomenclature



Brand

A	Amana
C	Magic Chef
G	Graffer & Sattler
H	Hardwick
J	Jenn-Air
M	Maytag
N	Norge
U	Universal
Y	Crosley

Fuel

B	Butane
D	Dual Fuel
E/J	Electric
G	Gas, Natural
L	Liquid Propane
M	Microwave
P	Standing Pilot
X	No Fuel
W	Warming Drawer

Product Type

A	Accessory/Cartridge
C	Cooktop Updraft/Countertop
D	Downdraft Cooktop or Warming Drawer
E	Eyelevel Range
G	Grill
L	Range (20")
M	Range (36")
P	Drop In (24")
Q	Wall Oven (27")
R	Range, Free-Standing (30")
S	Slide-In (30")
T	Range Hood
V	OTR
W	Wall Oven
Y	RV Range
Z	RV Top

Color

A	Almond on Almond
B	Black
C	Brushed Chrome
H	Traditional White
L	Traditional Almond
P	Prostyle
Q	Monochromatic Bisque
S	Stainless
T	Traditional Bisque
W	White on White
F	Frost White (True Color White)
N	Natural Bisque (True Color Bisque)

Listing

A	UL/AGA
C	CSA/CGA/CUL
D	Dual Listed
G	220-240 V / 50-60 Hz
M	Military Model
P	PSB Approved (Singapore)
X	Export 120 V / 60 Hz

Production Code

This identifies the production version.

Feature Content

1000-3999	Brands
4000-6999	Maytag/Amana
7000-9999	Jenn Air

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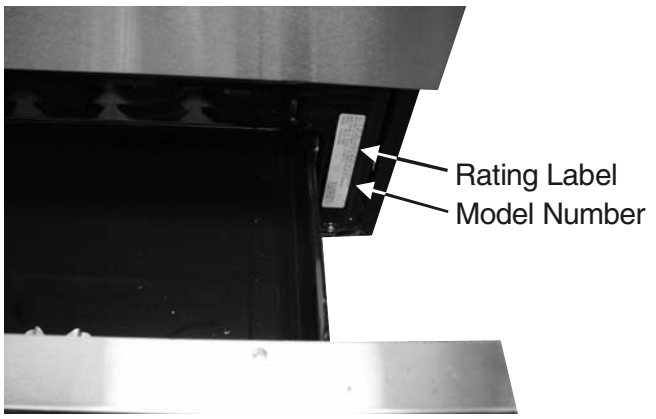
General Information

Specifications
Refer to individual Technical Sheet for specification information.

Placement of the Oven
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential.

Do Not Block Air Vents
All air vents must be kept clear during cooking. If air vents are covered during operation, the range may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.

Location of Model Number
To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your slide-in range. The number can be found on the oven chassis behind the service drawer. Open the service drawer to access the rating label and model number.



Grounding Instructions
This appliance must be grounded. If an electrical short circuit occurs, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The cord for this appliance has a grounding wire with a grounding plug. Put the plug into an outlet that is properly installed and grounded.

⚠ WARNING

To avoid risk of electric shock, personal injury or death, use grounding plug properly.

Ask a qualified electrician if you do not understand the grounding instructions or if you wonder whether the appliance is properly grounded.
Keep the electrical power cord dry and do not pinch or crush it in any way.

For a permanently connected appliance: This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

Model Identification
Complete enclosed registration card and promptly return. If registration card is missing:
- For Amana product call 1-800-843-0304 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com

When contacting provide product information located on the rating plate. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Service
Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:
- For Amana product call 1-800-628-5782 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-462-9824 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

Parts and Accessories
Purchase replacement parts and accessories over the phone. To order accessories for your product call:
- For Amana product call 1-877-232-6771 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com

Extended Service Plan
We offer long-term service protection for this new oven.
- Dependability Plus℠ Extended Service Plan is specially designed to supplement Maytag's strong warranty. This plan covers parts, labor, and travel charges.
  Call 1-800-925-2020 for information.

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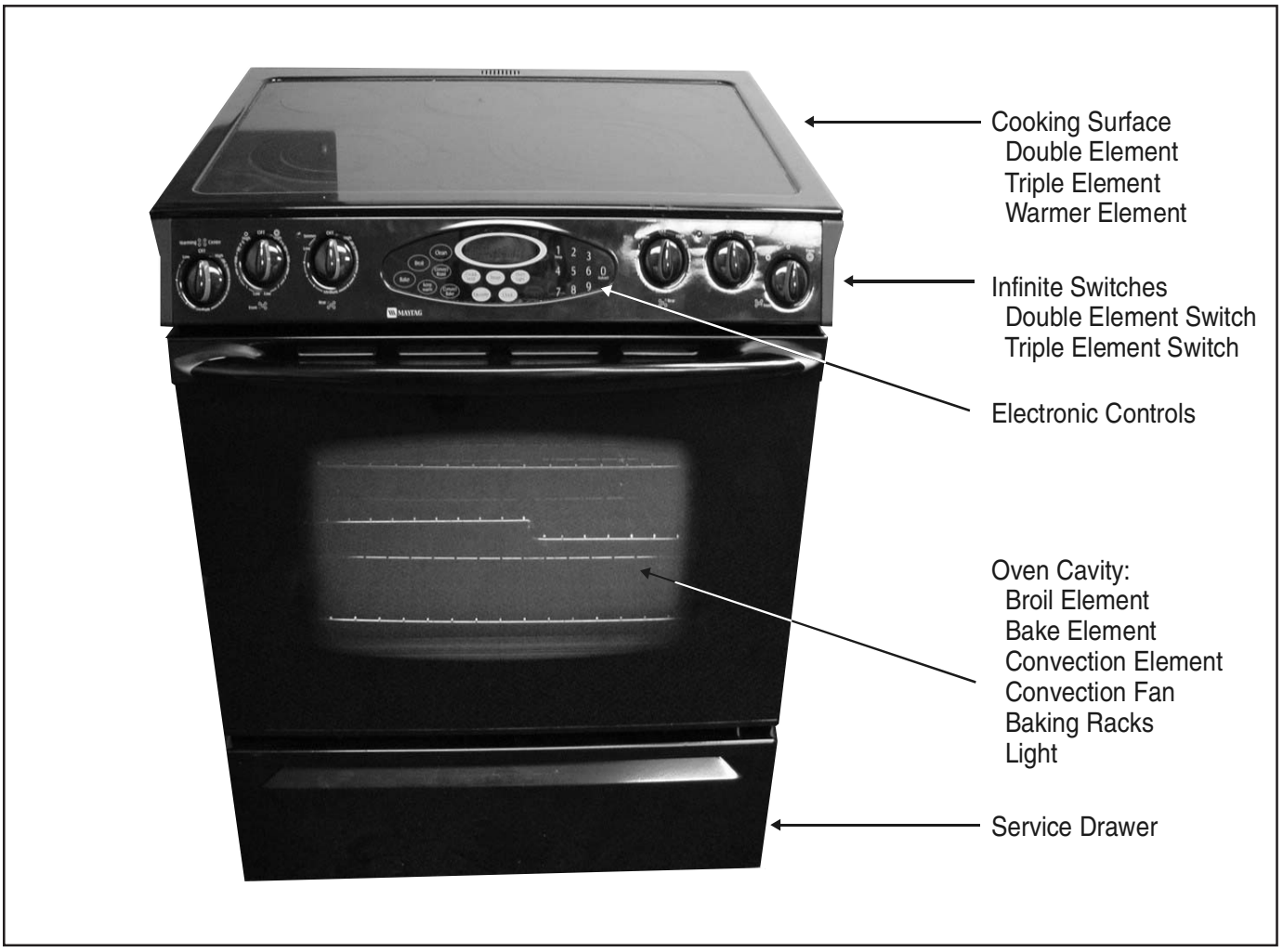
Range Description

Range Description



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Troubleshooting Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Troubleshooting Chart

Problem	Possible Cause	Correction
No bake element operation	Open bake element	• Check element for continuity, replace if failed.
	Loose wire connection or broken wire	• Verify all connections are clean and tight. Replace broken wire.
	Open bake relay	• Verify 240 VAC at bake element.
No broil element operation	Open broil element	• Check element for continuity, replace if failed.
	Loose wire connection or broken wire	• Verify all connections are clean and tight. Replace broken wire.
	Open broil relay	• Verify 240 VAC at broil element.
Oven not operating	Programming error	• Switch circuit breaker off to range for five minutes and try oven again.
	Power outage	• Verify power is present at range and circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
	Unit in Sabbath mode	• Refer to Use & Care manual and remove unit from Sabbath mode.
Clock and timer not working	Power outage	• Verify power is present at range and circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
	Electronic Control locked	• Refer to Use and Care manual and unlock electronic control.
Oven light does not operate	Failed oven lamp	• Check lamp and replace if necessary.
	Failed wiring	• Check for broken, loose or dirty connections.
	Failed light socket	• Check light socket for continuity.
Oven door will not unlock	Oven is self-cleaning	• Allow cycle to complete.
	Oven is still hot	• Will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.
Oven smokes/odor first few times of usage	Normal	• Minor smoking or odor is normal the first few times of oven usage. • Ventilate area well and perform self-clean cycle.
Surface element doesn't heat	Open element	• Check element for continuity, replace if failed.
	Loose wire connection or broken wire	• Verify all connections are clean and tight, replace broken wiring.
	Failed infinite switch	• Check infinite switch, replace if failed.

Troubleshooting Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Problem	Possible Cause	Correction
Self-clean cycle not working	Programming error	• Turn off circuit breaker for five minutes and start self-clean cycle again.
	Door lock	• Verify door lock energizes & engages.
Frequent cycling of surface element or warming zone	Normal	• Element cycles to maintain proper heat and to prevent damage to ceran top (select models). • Make sure cooking utensil matches element and has a flat bottom.

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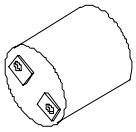
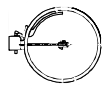
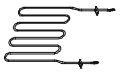
Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

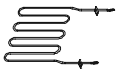
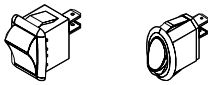
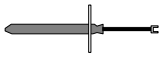
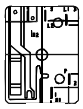
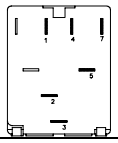
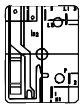
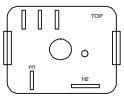
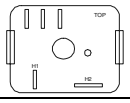
Component Testing Procedures

Illustration	Component	Test Procedure	Results
	Oven light socket	Test continuity of receptacle terminals ... Measure voltage at oven light.....	Indicates continuity with bulb inserted. 120 VAC; see wiring diagram for terminal identification. If no voltage is present at oven light check wiring.
	Coil element, 1250 W, 3-turn	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 42.5 to 50 Ω 240 VAC
	Coil element, 1575 W, 4-turn	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 43 to 49 Ω 240 VAC
	Coil element, 1500 W, 4-turn	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 36 to 39 Ω 240 VAC
	Coil element, 2350 W, 5-turn	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 22.5 to 25 Ω 240 VAC
	Ribbon element 2500 W	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 21.5 to 23.5 Ω 240 VAC
	Ribbon element, 2500 W	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 19.5 to 22 Ω 240 VAC
	Double ribbon element 2400 W (Inner Ring: 1200 W) (Outer Ring: 1200 W)	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Inner and Outer Ring: Approx. 44.3 to 48.9 Ω 240 VAC
	Triple ribbon element (2700W/2000W/1000W)	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Inner Ring: Approx. 55 Ω Middle Ring: Approx. 55 Ω Outer Ring: Approx. 78 Ω 240 VAC
	Ribbon element, 1200 W	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 44.3 to 48.9 Ω 240 VAC
	Ribbon element, 100 W	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at element	Approx. 133.2 to 147.2 Ω 240 VAC
	Broil element	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at broil element	Approx. 17.7 to 19.5 Ω. 240 VAC.
	Broil element	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at broil element	Approx. 14.6 to 15.3 Ω. 240 VAC.
	Bake element	Disconnect wiring to element and measure cold resistance of terminals. .... Measure voltage at bake element	Approx. 22 Ω. 240 VAC.

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to range before servicing, unless testing requires power.

Illustration	Component	Test Procedure	Results
	Hidden bake element	Disconnect wiring to element and measure cold resistance of terminals.... Measure voltage at bake element.....	Approx. 20 Ω. 240 VAC.
	Rocker switch	Measure continuity of switch positions: Closed..... Open.....	Continuity Infinite
	Temperature sensor	Measure resistance	Approximately 1050 to 11000 Ω at room temperature 75° F (23.8° C).
	Hi-limit temperature switch	Normally closed, verify operation: Open: 208° to 222°F (98° to 105°C) ..... Closed: 156° to 174°F (69° to 79°C).....	Infinite. Continuity.
	Infinite switch, low heat	Remove wiring from H1 and H2. Connect volt/ohms meter to H1 and H2 and measure voltages at LO, MED, HI.....	Approx. Time On: Simmer 3%, Off 97% Lo 17%, Off 83% Med (5) 65%, Off 35% Full On 100%, Off 0% 240 VAC
	Infinite switch, VSI	Remove wiring from H1 and H2. Connect volt/ohms meter to H1 and H2 and measure voltages at LO, MED, HI.....	Approx. Time On: Simmer 5%, Off 95% Med (5) 55%, Off 45% Full On 100%, Off 0% 240 VAC
	Selector switch	Remove wiring from 1, 3, 5, 7. Connect volt/ohms meter to 1 and 3, move selector switch to Triple..... Connect volt/ohms meter to 5 and 7 and move selector switch to Dual	Continuity Continuity
	Infinite switch	Remove wiring from H1 and H2. Connect volt/ohms meter to H1 and H2 and measure voltages at LO, MED, HI.....	Approx. Time On: Simmer 5%, Off 95% Med (5) 55%, Off 45% Full On 100%, Off 0% 240 VAC
	Infinite switch, warming zone	Remove wiring from P1 and P2. Connect volt/ohms meter to P1 and P2 and measure voltages at SIMMER, HI	Approx. Time On: Simmer 55%, Off 45% Full On 100%, Off 0% 120 VAC
	Infinite switch, dual element	Remove wiring from P1 and P2. Connect volt/ohms meter to P1 and P2 and measure voltages at SIMMER, HI	Inner Ring: Approx. Time On: Simmer 5%, Off 95% Med (5) 55%, Off 45% Full On 100%, Off 0% Outer Ring: Approx. Time On: Simmer 5%, Off 95% Med (5) 55%, Off 45% Full On 100%, Off 0% 240 VAC
	Infinite switch	Remove wiring from H1 and H2. Connect volt/ohms meter to H1 and H2 and measure voltages at LO, MED, HI.....	Approx. Time On: Simmer 5%, Off 95% Med (5) 55%, Off 45% Full On 100%, Off 0% 240 VAC
	Infinite switch	Remove wiring from H1 and H2. Connect volt/ohms meter to H1 and H2 and measure voltages at LO, MED, HI.....	Approx. Time On: Simmer 5%, Off 95% Med (5) 60%, Off 40% Full On 100%, Off 0% 240 VAC

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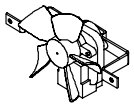
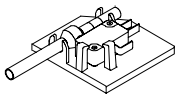
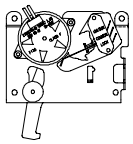
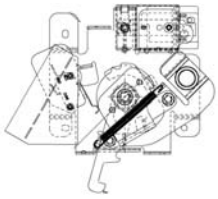
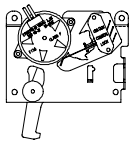
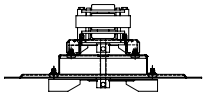
Testing Procedures

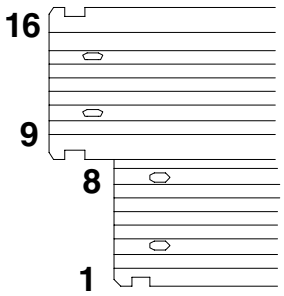
⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to range before servicing, unless testing requires power.

Illustration	Component	Test Procedure	Results
	Cooling fan motor	Measure voltage ..... Check motor windings to ground.....	120 VAC. No continuity. RPM: 1670 to 2070
	Door plunger switch	Remove switch from unit and measure the following points: COM to NO	 Plunger in continuity, plunger out infinity.
	Autolatch assembly	Disconnect wires and test for continuity per wiring diagram. Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number.	See wiring diagram for schematic layout. Access assembly by removing right side panel. Common is in neutral position unless locking or unlocking autolatch assembly.
	Manual Latch Assembly with switch	Disconnect wires and test for continuity per wiring diagram.....	See wiring diagram for schematic layout. Refer to Parts Manual for replacement components. **NOTE:** If latched is moved to LOCK position during Bake Or Broil, the control will cancel that function.
	Canadian latch assembly	Disconnect wires and test for continuity per wiring diagram. Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number.	See wiring diagram for schematic layout. Common is in neutral position unless locking or unlocking autolatch assembly.
	Convection element	Disconnect wiring to element and measure resistance of terminals. ..... Measure voltage at broil element	 Approximately 30 Ω. 240 VAC.
	Convection assembly Convection motor	Measure voltage ..... Check motor windings to ground.....	120 VAC. (tolerance: 105 to 135 VAC) No continuity. RPM: Approx. 900 (tolerance: 700 to 1100 RMP).

Maytag
Control Panel Assembly

Continuity is indicated as follows:
1000 – 6600 Ω for Cancel pad
1000 – 10000 Ω for All other pads



Pad	Trace	Measurement
1	13 & 15	Continuity
2	12 & 13	Continuity
3	12 & 15	Continuity
4	4 & 14	Continuity
5	4 & 12	Continuity
6	4 & 10	Continuity
7	5 & 13	Continuity
8	5 & 12	Continuity
9	5 & 10	Continuity
0	10 & 12	Continuity
Cancel	1 & 2 or	Continuity
	1 & 3	Continuity
Clock	4 & 5	Continuity
Cook & Hold	4 & 7	Continuity
Broil	5 & 7	Continuity
Bake	10 & 11	Continuity
Convect Bake	4 & 13	Continuity
Convect Roast	7 & 14	Continuity
Clean	7 & 15	Continuity
Keep Warm	11 & 12	Continuity
Favorites	13 & 14	Continuity
Timer	5 & 14	Continuity
Light	7 & 13	Continuity

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to range before servicing, unless testing requires power.

M1 Oven Control Testing Procedures

Illustration	Component	Test Procedure	Results
M1 Controlled	Oven temperature adjustment	Press ***Bake*** pad. Enter ***550*** on the digit-pad. Immediately press and hold ***Bake*** pad for 3 to 5 seconds. Oven can be adjusted from -35 to +35 degrees in 5-degree increments by pressing ***(slew up)*** **or** ***(slew down)*** pads. To avoid over adjusting the oven, move temperature 5 degrees each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment will be retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
M1 Controlled	Temperature display	Press and hold ***Cancel*** and ***Bake*** pads for 3 to 5 seconds. Press ***(slew up)*** **or** ***(slew down)*** pads to change.	This mode enables the user to indicate °F or °C on the display.
M1 Controlled	Clock Display	Press and hold ***Cancel*** and ***Clock*** pads for 3 to 5 seconds.	Allows clock to be toggled On or OFF.
M1 Controlled	24 Hour Clock	Press and hold ***Cancel*** and ***Delay*** pads for 3 to 5 seconds. Press ***(slew up)*** **or** ***(slew down)*** pads to change.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
M1 Controlled	Factory Default	Press and hold ***Cancel*** and ***Keep Warm*** pads for 3 to 5 seconds until beep sounds.	Allows the clock to be reset to factory settings.
M1 Controlled	Twelve hour off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
M1 Controlled	Child lockout	Press and hold ***Cancel*** and ***Cook & Hold*** pads for 3 to 5 seconds until beep sounds. To reactivate the control, press and hold ***Cancel*** and ***Cook & Hold*** pads for 3 to 5 seconds.	This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control. Child lockout features must be reset after a power failure.
M1 Controlled	Diagnostic Code Display	Press and hold ***(slew up)*** pad ***within 60 seconds of powering up the unit.*** Cycle through the codes using the ***(slew up)*** or ***(slew down)*** pads.	The last 5 diagnostic codes will be stored in the non-volatile memory. See **"Description of Error Codes"** for explanation.
M1 Controlled	Sabbath Mode	Hold ***Clock*** button for 3 to 5 seconds to activate Sabbath mode. Hold ***Clock*** for 3 to 5 seconds to disable Sabbath mode. Desired bake function must be initiated before entering Sabbath mode.	"SAb" will be displayed and flash for 5 seconds then remain on until timed-out or cancelled. The status "SAB" is NOT fault code 5A6. All pad inputs are disabled except for CANCEL and CLOCK pads. This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 72 hours. The oven light is not disabled.

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Component Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

M1 "Quick Test" Mode for Electronic Range Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold *Cancel*** and ***Broil*** pads for 3 to 5 seconds.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: The first time one of the following pads is pressed it will activate the response. The second time the pad is pressed it will deactivate the response.

NOTE: This mode must be entered within the first 5 minutes after power up.

NOTE: If the temperature sensor is greater than 400° F or if the temperature sensor reaches 400° F while under test, the Quick Test mode will be disabled.

Display will indicate the following:

Key	Operation
[Bake]	Bake relay activated, DLB relay activated
[Broil]	Broil relay activated, DLB relay activated
[Keep Warm]	DLB relay activated
[Cook&Hold]	Last Diagnostic Code displayed
[Clean]	Beep sounds
[Delay] (M1)	EEPROM Version Number displayed
[Timer]	Main Code Version Number displayed
[Clock]	All Segments On
[More +]	Even Segments On
[Less –]	Odd Segments On
[Cancel]	End Factory Test Mode

M1 Description of Error Codes

Error diagnostic codes can be viewed by entering the Diagnostic Code Display Mode.
Each error code consists of four digits and each digit is described in the following table.

Digit	Description	
1st	Primary System:	1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2nd	Measurable:	d – Diagnostic: measurable parameter c – Control related, replace control
3rd	Secondary System: Sequential numbering	
4th	Oven Cavity:	1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode may only be started within 60 seconds when powering up the control.

Component Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

M1 Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650° F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950° F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
9d11	Latch will not lock	Latch should be locked	See Note [6]

Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs [1, 2] Disables lights and timers
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs [1] Disables lights and timers
1c31	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c6c	No response from EEPROM	Nothing	Disables all outputs [1]
1c7c	Calibration value out of range	"CAL" in time digits	Completely disables oven [4]
1c8c	CRC invalid	Nothing	Cancels active cook functions
1d11	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d11	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
4d11	Door switch not closed when door locked	Nothing	Disables Clean and Lockout functions [5]
4d51	Door switch not open or closed	Nothing	Disables Clean/Lockout functions [4, 5] Turn off light, disable light at door switch
9d11	Lock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]

M1 NOTES:

1. "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.
2. If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.
3. Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.
4. "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).
5. If the control believes the door is locked, unlock it when the function cancels and the cavity temperature cools.
6. Special conditions for latch faults (9dxx):
   - A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
   - A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
   - A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
   - If at POR, the latch is not at a known good unlock position:
   - Affected DLBs (Double Line Breaks) and loads are disabled during detection.
   - If the control is in a known good unlock position and the lock switch becomes faulted:
     - The control will not fault.
     - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.

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Component Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

M2 Oven Control Testing Procedures

Illustration	Component	Test Procedure	Results
M2 Controlled	Oven temperature adjustment	Press ***BAKE*** pad. Enter ***550*** on the digit-pad. Immediately press and hold ***BAKE*** pad for 3 to 5 seconds. Oven can be adjusted from -35 to +35 degrees in 5-degree increments by pressing ***SLEW*** pad. To avoid over adjusting the oven, move temperature 5 degrees each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment will be retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
M2 Controlled	Temperature display	Press and hold ***Cancel*** and ***Bake*** pads for 3 to 5 seconds.	This mode enables the user to indicate °F or °C on the display.
M2 Controlled	Clock Display	Press and hold ***Cancel*** and ***Clock*** pads for 3 to 5 seconds.	Allows clock to be toggled On or OFF.
M2 Controlled	24 Hour Clock	Press and hold ***Cancel*** and ***Favorite*** pads for 3 to 5 seconds.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
M2 Controlled	Factory Default	Press and hold ***Cancel*** and ***Keep Warm*** pads for 3 to 5 seconds.	Allows the clock to be reset to factory settings.
M2 Controlled	Twelve hour off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
M2 Controlled	Sabbath Mode	Hold ***CLOCK*** button for 3 to 5 seconds to activate Sabbath mode. Hold ***CLOCK*** for 3 to 5 seconds to disable Sabbath mode.	"SAb" will be displayed and flash for 5 seconds. Display will go back to time of day. All pad inputs are disabled except for CANCEL and CLOCK pads. This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 72 hours.
M2 Controlled	Child lockout	Press and hold ***Cancel*** and ***Cook & Hold*** pads for 3 to 5 seconds. "**OFF**" will display where the temperature normally appears. "**LOCK**" will flash while door is locking. To reactivate the control, press and hold ***Cancel*** and ***Cook & Hold*** pads for 3 to 5 seconds.	This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control. Child lockout features must be reset after a power failure.
M2 Controlled	Diagnostic Code Display	Press and hold ***Up Arrow*** pad and ***Power Up*** the unit. Cycle through the codes using the number pads 1 through 5.	The last 5 diagnostic codes will be stored in the non-volatile memory. See "**Description of Error Codes**" for explanation.

Oven Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

M2 "Quick Test" Mode for Electronic Range Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold *CANCEL*** and ***BROIL*** pads for 3 to 5 seconds.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: First time the one of following pads are pressed it will activate the response. The second time the pad is pressed it will deactivate the response.

NOTE: This mode can only be entered within the first 5 minutes after power up.

NOTE: If the temperature sensor is greater than 400° F and the Quick Test mode will be disabled if the temperature sensor reaches 400° F while under test.

Display will indicate the following:

Key	Operation
[Bake]	Bake relay activated, DLB relay activated
[Broil]	Broil relay activated, DLB relay activated
[Keep Warm]	DLB relay activated
[Cook&Hold]	Last Diagnostic Code displayed
[Clean]	MDL relay activated (lock and unlock)
[Favorite] (M2)	EEPROM Version Number displayed
[Timer]	Main Code Version Number displayed
[Clock]	All Segments On
[More +]	Even Segments On
[Less –]	Odd Segments On
[Cancel]	End Factory Test Mode

M2 Description of Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode.
Each error code is four digits long and created based on the following table.

Digit	Description	
1st	Primary System:	1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2nd	Measurable:	d – Diagnostic: measurable parameter c – Control related, replace control
3rd	Secondary System: Sequential numbering	
4th	Oven Cavity:	1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode can be activated by **pressing and holding** the ***AUTOSET*** pad for ***3 to 5*** seconds at power-up. **Diagnostic Code Display Mode can only be started while powering up the control.**

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Component Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

M2 Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950°F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
4d11	Door switch position failure	Clean or keyboard Lockout active	1 minute
4d51	Door switch circuit failure	Convect, Clean or Keyboard Lockout programmed	1 minute
9d11	Latch will not lock	Latch should be locked	See Note [6]
9d21	Latch will not unlock	Latch should be unlocked	See Note [6]
9d31	Latch state unknown, both locked and unlocked	Latch should be locked or when lock attempted	See Note [6]

Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs [1, 2] Disables lights and timers
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs [1] Disables lights and timers
1c31	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c6c	No response from EEPROM	Nothing	Disables all outputs [1]
1c7c	Calibration value out of range	"CAL" in the time digits	Completely disables oven [4]
1c8c	CRC invalid	Nothing	Cancels active cook functions
1d11	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d11	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
4d11	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions [5]
4d51	Door switch not open or closed	Nothing	Disables Convect, Clean, and Lockout functions [4, 5] Turn off light and disable light from door switch
9d11	Lock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d21	Unlock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d31	Lock and unlock switches both closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]

Oven Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

M2 NOTES:

1 "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.

2 If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.

3 Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.

4 "Action Taken" applies until there is a POR (Power On Reset [“hard reset”]).

5 If the control believes the door is locked, it will attempt to unlock it when the function cancels and the cavity temperature cools.

6 Special conditions for latch faults (9dxx):

- A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
- A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
- A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
- Once a latch fault occurs, latch movement is disabled until there is a POR. An error tone will sound if a function requiring a faulted latch is attempted.
- If at POR, the latch is not at a known good unlock position:
    - If the latch is at a good lock position, it will attempt to unlock when the RTD (Resistance Temperature Device) temperature is below 400° F.
    - If the latch is not at a good lock position, the control will fault.
- If a latch fault occurs while the RTD is above the lock temperature, the latch will not try to move, but the fault is still logged to EEPROM after the first stage of detection.
- The Display column for latch faults applies 1) If the latch was moving when the fault occurred; 2) If the latch is already in a known locked state when the fault occurs.
    - LOCK flashes after a fault is detected and until the unlocked position is achieved. The unlock position may be identified by a successful unlock switch closure, or as the result of timing when the unlock switch is not functioning properly.
- If the last known good position was unlock (e.g. baking, or idle) and a latch fault occurs, the motor is never moved. The fault is logged to EEPROM and is not seen by the user.
- The detection for latch faults is in two stages. The first stage is to let the control recover without moving the latch. Then:
    - If the latch was previously at a known good unlock position, the latch will not move and the control will fault.
    - If the control was previously in a known good lock position:
        - If the RTD is below 400° F, the latch will attempt to recover to it’s proper position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - If the RTD is at or above 400° F, the control will fault. When the RTD cools to below 400° F, the control will attempt to recover to a good unlock position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - **Note:** If the unlock position cannot be found, this may result in a second fault, the first fault occurring when the latch request was locked, and the second when the latch request is unlocked.
    - If the latch is moving when the fault occurs, the control will bypass the first stage of detection and immediately try to find it’s proper position. If it cannot, the control will fault and the latch will move to a calculated unlock position.
- Affected DLBs (Double Line Breaks) and loads are disabled during detection.
- If the control is in a known good unlock position and the lock switch becomes faulted:
    - The control will not fault.
    - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.
- If the control is in a known good lock position and the unlock switch becomes faulted:
    - The control will not fault.
- After the function is cancelled and unlock is attempted, the control will attempt to unlock the latch according to the procedures in these notes.

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Component Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

H1 Oven Control Testing Procedures

Illustration	Component	Test Procedure	Results
H1 Controlled	Oven temperature adjustment	Press ***BAKE*** pad. Enter ***550*** on the digit-pad. Immediately press and hold ***BAKE*** pad for 3 to 5 seconds. Oven can be adjusted from -35° F (-37° C) to +35° F (2° C) in 5-degree increments by pressing ***AUTOSET*** pad. To avoid over adjusting the oven, move temperature 5° each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment will be retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
H1 Controlled	Temperature display	Press and hold ***Cancel*** and ***Bake*** pads for 3 to 5 seconds.	This mode enables the user to indicate °F or °C on the display.
H1 Controlled	Clock Display	Press and hold ***Cancel*** and ***Clock*** pads for 3 to 5 seconds.	Allows clock to be toggled On or OFF.
H1 Controlled	24 Hour Clock	Press and hold ***Cancel*** and ***Favorite*** pads for 3 to 5 seconds.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
H1 Controlled	Factory Default	Press and hold ***Cancel*** and ***Keep Warm*** pads for 3 to 5 seconds.	Allows the clock to be reset to factory settings.
H1 Controlled	Twelve hour off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
H1 Controlled	Sabbath Mode	Hold ***CLOCK*** pad for 3 to 5 seconds to activate Sabbath mode. Hold ***CLOCK*** for 3 to 5 seconds to disable Sabbath mode.	"SAb" will be displayed and flash for 5 seconds. Display will go back to time of day. All pad inputs are disabled except for CANCEL and CLOCK pads. This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 72 hours.
H1 Controlled	Child lockout	Press and hold ***Cancel*** and ***Cook & Hold*** pads for 3 to 5 seconds. **"OFF"** will display instead of the temperature. **"LOCK"** will flash while door is locking. To reactivate the control, press and hold ***Cancel*** and ***Cook & Hold*** pads for 3 to 5 seconds.	This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control. Child lockout features must be reset after a power failure.
H1 Controlled	Diagnostic Code Display	See "Quick Test Mode." Cycle through the codes using the number pads 1 through 5.	Last 5 diagnostic codes are stored in non-volatile memory. See **"Description of Error Codes"** for explanation.

Testing Procedures

WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to range before servicing, unless testing requires power.

H1 Relay Logic

This chart was technically accurate at time of printing. Subsequent changes may have altered the specifications.

COOKING MODE	BAKE	BROIL	CONVECT ELEMENT	CONVECT FAN	COOLING FAN	OVEN LIGHT
IDLE	×	×	×	×	⌀	◈
BAKE PREHEAT	■	■	×	×	⌀	◈
BAKE	■	■	×	×	⌀	◈
BROIL PREHEAT	×	■	×	×	⌀	◈
BROIL	×	■	×	×	⌀	◈
CLEAN PREHEAT	■	■	×	×	⌀	×
CLEAN	■	■	×	×	⌀	×
KEEP WARM	■	×	×	×	⌀	◈
CONVECT BAKE PREHEAT	■	■	■	■	⌀	◈
CONVECT BAKE	■	■	■	■	⌀	◈
CONVECT ROAST PREHEAT	■	■	■	■	⌀	◈
CONVECT ROAST	■	■	■	■	⌀	◈
PROOFING PREHEAT	■	×	×	×	⌀	◈
PROOFING	■	×	×	×	⌀	◈
DRYING PREHEAT	■	×	×	×	⌀	◈
DRYING	■	×	×	×	⌀	◈

KEY INDEX

× - OFF

● - ON

■ - CYCLING

◈ - ON OR OFF (DETERMINED BY USER)

⌀ - TEMPERATURE CONTROLLED

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Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to range before servicing, unless testing requires power.

H1 "Quick Test" Mode for Electronic Range Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold *CANCEL*** and ***BROIL*** pads for 3 to 5 seconds.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: First time one of the following pads is pressed, it will activate the response. The second time the pad is pressed, it will deactivate the response.

Display will indicate the following:

Pad	Response
BAKE	Bake DLB and Bake relay activated
BROIL	Broil DLB and Broil relay activated
KEEP WARM	Bake DLB and Broil DLB activated
CONVECT BAKE	Convection Fan on high speed
CONVECT ROAST	Cooling Fan activated
CLEAN	MDL relay activated
COOK & HOLD	Displays last diagnostic code
FAVORITE	Displays EEPROM version number
TIMER	Displays main code version number
CLOCK	All display segments illuminated
OVEN LIGHT	Oven light activated
CANCEL	Exit Quick Test mode
1	Even segments on
2	Odd segments on
3	Convection Ring activated; Convection Ring DLB activated
4	Bake relay activated
5	Broil relay activated
6	Convection relay activated
7	N/A
8	N/A
9	N/A
AUTOSET	Steps through last 5 diagnostic codes

H1 Description of Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode. Each error code is four digits long and created based on the following table.

Digit	Description	
1st	Primary System:	1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2nd	Measurable:	d – Diagnostic: measurable parameter c – Control related, replace control
3rd	Secondary System: Sequential numbering	
4th	Oven Cavity:	1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode can be activated by **pressing and holding** the ***AUTOSET*** pad for ***3 to 5*** seconds at power-up. **Diagnostic Code Display Mode can only be started while powering up the control.**

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to range before servicing, unless testing requires power.

H1 Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c32	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d12	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950°F), door locked	Latch locked	1 minute
1d22	Runaway temp (950°F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d12	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
3d22	Sensor shorted	Cook or clean active	20 seconds
4d11	Door switch position failure	Clean or Keyboard Lockout active	1 minute
4d12	Door switch position failure	Clean or Keyboard Lockout active	1 minute
4d21	No reverse airflow fan rotation (no/low RPM)	Clean or Cook programmed	1 minute
4d31	Reverse airflow fan state (on when should be off)	Suppose to be OFF	1 minute
4d51	Door switch circuit failure	Convect, Clean or Keyboard Lockout programmed	1 minute
4d52	Door switch circuit failure	Convect, Clean or Keyboard Lockout programmed	1 minute
9d11	Latch will not lock	Latch should be locked	See Note [6]
9d12	Latch will not lock	Latch should be locked	See Note [6]
9d21	Latch will not unlock	Latch should be unlocked	See Note [6]
9d22	Latch will not unlock	Latch should be unlocked	See Note [6]
9d31	Latch state unknown, both locked and unlocked	Latch should be locked or when lock attempted	See Note [6]
9d32	Latch state unknown, both locked and unlocked	Latch should be locked or when lock attempted	See Note [6]

Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs [1, 2] Disables lights and timers
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs [1] Disables lights and timers
1c31	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c32	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c6c	No response from EEPROM	Nothing	Disables all outputs [1]
1c7c	Calibration value out of range	"CAL" in the time digits	Completely disables oven [4]
1c8c	CRC invalid	Nothing	Cancels active cook function
1d11	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d12	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d22	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d11	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d12	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d22	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
4d11	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions [5]
4d12	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions [5]
4d21	No reverse airflow fan rotation (no/low RPM)	Nothing	Disables all cook functions for cavity
4d31	Reverse airflow fan state (on when should be off)	Nothing	No action
4d51	Door switch not open or closed	Nothing	Disables Convect, Clean, and Lockout functions [4, 5] Turn off light and disable light from door switch
4d52	Door switch not open or closed	Nothing	Disables Convect, Clean, and Lockout functions [4, 5] Turn off light and disable light from door switch
9d11	Lock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d12	Lock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d21	Unlock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d22	Unlock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d31	Latch both locked and unlocked	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d32	Latch both locked and unlocked	LOCK flashes [3]	Disables Clean and Lockout functions [4]

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Testing Procedures

WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to range before servicing, unless testing requires power.

H1 NOTES:

1 "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.

2 If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.

3 Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.

4 "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).

5 If the control believes the door is locked, it will attempt to unlock it when the function cancels and the cavity temperature cools.

6 Special conditions for latch faults (9dxx):

- A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
- A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
- A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
- Once a latch fault occurs, latch movement is disabled until there is a POR. An error tone will sound if a function requiring a faulted latch is attempted.
- If at POR, the latch is not at a known good unlock position:
    - If the latch is at a good lock position, it will attempt to unlock when the RTD (Resistance Temperature Device) temperature is below 400° F.
    - If the latch is not at a good lock position, the control will fault.
- If a latch fault occurs while the RTD is above the lock temperature, the latch will not try to move, but the fault is still logged to EEPROM after the first stage of detection.
- The Display column for latch faults applies 1) If the latch was moving when the fault occurred; 2) If the latch is already in a known locked state when the fault occurs.
    - LOCK flashes after a fault is detected and until the unlocked position is achieved. The unlock position may be identified by a successful unlock switch closure, or as the result of timing when the unlock switch is not functioning properly.
- If the last known good position was unlock (e.g. baking, or idle) and a latch fault occurs, the motor is never moved. Then:
    - If the latch was previously at a known good unlock position, the latch will not move and the control will fault.
    - If the control was previously in a known good lock position:
        - If the RTD is below 400° F, the latch will attempt to recover to it's proper position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - If the RTD is at or above 400° F, the control will fault. When the RTD cools to below 400° F, the control will attempt to recover to a good unlock position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - **Note:** If the unlock position cannot be found, this may result in a second fault, the first fault occurring when the latch request was locked, and the second when the latch request is unlocked.
    - If the latch is moving when the fault occurs, the control will bypass the first stage of detection and immediately try to find it's proper position. If it cannot, the control will fault and the latch will move to a calculated unlock position.
- Affected DLBs (Double Line Breaks) and loads are disabled during detection.
- If the control is in a known good unlock position and the lock switch becomes faulted:
    - The control will not fault.
    - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.
- If the control is in a known good lock position and the unlock switch becomes faulted:
    - The control will not fault.
    - After the function is cancelled and unlock is attempted, the control will attempt to unlock the latch according to the procedures in these notes.

Disassembly Procedures

⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Removing and Replacing Range

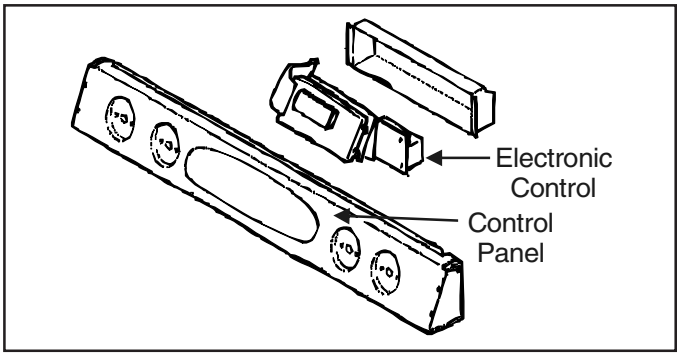
1. Remove power from unit.

NOTE: To avoid countertop damage, do not move range forward until range has been raised enough to clear all cabinetry.

2. Pull the range forward out of the cabinet opening.
3. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
4. Replace the oven using the installation instructions and anti-tip bracket(s).

Maintop Assembly

1. Remove power from unit.
2. Remove range from installation position, see “Removing and Replacing Range” procedure.
3. Remove coil elements from installation position (select models).
4. Open oven door and remove screws securing maintop to oven chassis, located on the bottom of control panel and along the outside edges of the maintop.
5. Label and disconnect wiring to ribbon elements (select models).
6. Gently remove ceran top (select models) and place in safe area to prevent damage to top.
7. Remove porcelain maintop (select models).
8. Reverse procedure to reinstall maintop assembly.



Control Panel

1. Remove power from unit.
2. Open oven door and remove screws securing control panel.
3. Remove screws located on the right and left sides of the control panel.
4. Grasp control panel on the far left and right sides and pull down.

NOTE: Gently pull control panel out and down.

5. Reverse procedure to reinstall control panel.

Electronic Control

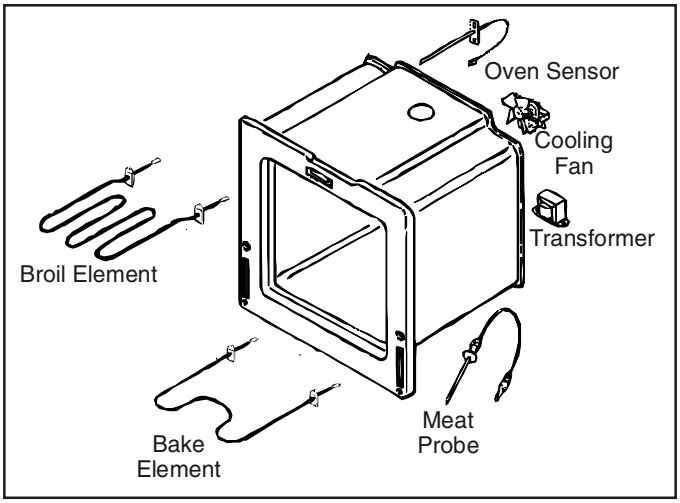
1. Remove control panel, see “Control Panel” procedure, steps 1 through 4.
2. Remove screws securing electronic control bracket to control panel.
3. Label and disconnect terminal wiring from electronic control.
4. Reverse procedure to reinstall electronic control.

Infinite Switch

1. Remove control panel, see "Control Panel" procedure.
2. Label and disconnect wire terminals from infinite switch.
3. Remove knob on infinite switch.
4. Remove screws in front securing infinite switch to control panel.
5. Reverse procedure to reinstall infinite switch.

Indicator Lights

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wires from indicator light.
3. Squeeze the two tabs on the indicator light body and gently pull to release from control panel.
4. Reverse procedure to reinstall indicator light.



Oven Light Assembly

NOTE: Requires removal of unit from cabinet to replace oven light socket.

1. Turn off power to unit.
2. Open oven door to gain access to oven light.
3. Unscrew (counterclockwise) glass knurled dome.
4. Unscrew (counterclockwise) oven light bulb.

NOTE: Proceed with the following steps for oven light socket removal.

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Disassembly Procedures

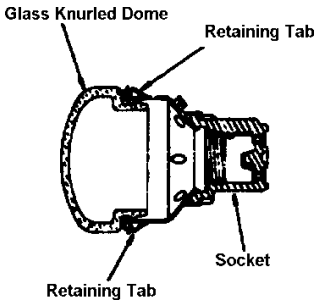
⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

NOTE: To avoid damaging the new bulb and decreasing life of the bulb, do not touch new bulb with bare hands or fingers. **Hold with a cloth or paper towel.**

5. Remove unit from cutout, see “Removing and Replacing Unit” procedure.
6. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
7. Remove screws securing outer wrapper back cover and remove.
8. Carefully displace fiberglass insulation away from rear of light socket.
9. Push inner assembly of light socket towards rear of range, or twist out, depending on style of base.
10. Disconnect wires from light socket.
11. Reverse procedure to reinstall light socket. Reposition insulation around lamp socket. Do not overtighten.

NOTE: Reposition fiberglass insulation around oven light socket to eliminate possibility of heat related problems.



40 Watt, 120 Volt A-15 shape oven light bulb
Maytag Part # 7407P103-60

Oven Sensor

1. Remove power from unit.
2. Open oven door and remove screws securing sensor to oven cavity.

NOTE: **Gently** pull wiring through cavity wall.

3. Disconnect oven sensor at the connector terminal and remove.
4. Reverse procedure to reinstall sensor.

NOTE: Verify sensor wires are pushed through the insulation.

Back Panel

1. Remove power from unit.
2. Remove range from installation position, see “Removing and Replacing Range” procedure.
3. Remove screws securing upper back panel to unit.
4. Remove screws securing outside edges of the back panel to unit chassis.
5. Reverse procedure to reinstall back panel.

Cooling Fan

1. Remove power from unit.
2. Remove back panel, see "Back Panel" procedure.
3. Label and disconnect wire terminals from cooling fan.
4. Remove screws securing fan to range chassis.
5. Reverse procedure to reinstall cooling fan.

Bake Element (Select Models)

1. Remove power from unit.
2. Open oven door and remove rack(s).
3. Remove screws securing bake element to rear of cavity wall.
4. Pull element forward to allow disconnection of terminals on each element leg.
5. Reverse procedure to reinstall bake element.

Hidden Bake Element (Select Models)

1. Remove power from unit.
2. Open oven door and remove rack(s).
3. Remove screws securing oven bottom.
4. Slide oven bottom towards rear of oven cavity while gently pulling rear of oven bottom up until the two front installation tabs clear the oven cavity bottom trim. Place oven bottom in a safe location.
5. Remove screws securing bake element to rear of cavity wall.
6. Pull element forward to allow disconnection of terminals on each element leg.
7. Reverse procedure to reinstall hidden bake element.

Broil Element

1. Remove power from unit.
2. Remove screws securing broil element to top and rear of oven cavity.
3. Pull broil element forward to allow disconnection of terminals on each element leg.
4. Reverse procedure to reinstall broil element.

Front Side Trim

1. Remove power from unit.
2. Slide unit out far enough to access side trim.
3. Remove screws securing front side trim piece(s) to oven chassis (left and right trim pieces).
4. Gently grasp trim piece with both hands, pull forward and roll trim piece off retainer clips.
5. Reverse procedure to reinstall front side trim piece(s).

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Disassembly Procedures

⚠ CAUTION

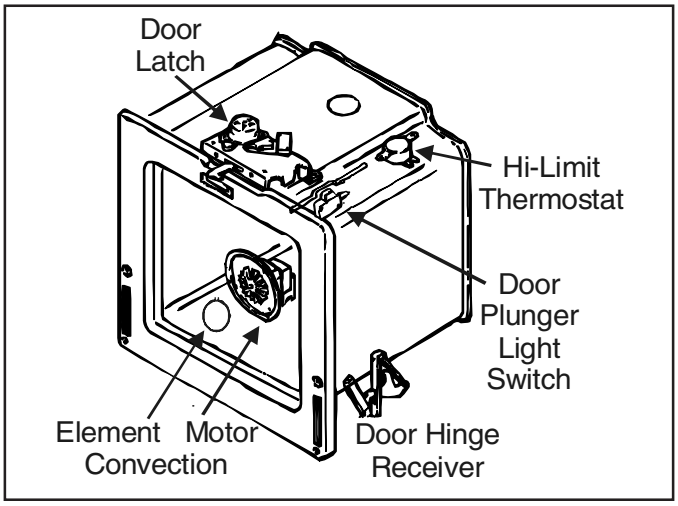
To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Oven Light Switch (Select Models)

1. Remove power from unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing oven light switch to front of oven chassis.
4. Reverse procedure to reinstall oven light switch.

Convection Assembly (Select Models)

1. Remove power from unit.
2. Remove screws securing convection motor cover to oven chassis (screws at 12, 4 & 8 o'clock positions).
3. Remove screws securing convect motor to chassis.
4. Gently slide convection motor into oven cavity.
5. Label and disconnect electrical connection.
6. Replace and reverse procedure to reinstall motor.



Hi-Limit Thermostat

1. Remove maintop assembly, see "Maintop Assembly" procedure.
2. Remove screws securing hi-limit thermostat to oven chassis.
3. Reverse procedure to reinstall hi-limit thermostat.

Service Drawer

1. Slide drawer out.
2. Grasp top of bottom access panel and gently pull down and out.
3. Reverse procedure to reinstall service drawer.

Service Drawer Track Removal

1. Remove service drawer, see "Service Drawer" procedure.
2. The tracks are mounted to a rear support and the frame of the range. Remove the two track mounting screws and remove the track. If the track support is being replaced, remove the mounting screw securing it to the side frame and remove the support.
3. Reverse procedure to reinstall service drawer tracks.

Door Plunger Light Switch (Select Models)

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 7.
2. Label and disconnect wire terminals from switch.
3. Slide flex wire metal sleeve forward and release from door plunger light switch.
4. Squeeze metal tab and push switch inward to remove.
5. Reverse procedure to reinstall door plunger light switch.

NOTE: Be sure to install door plunger light switch heat shield on new switch when replacing.

Oven Door Latch / Door Light Switch Assembly (Select Models)

1. Turn off power to unit.
2. Remove oven door, see “Oven Door Removal” procedure.
3. Remove screws securing latch assembly or door light switch to trim piece.
4. Disconnect and label wire terminals.
5. Remove latch assembly or door light switch from chassis.
6. Replace and reverse procedure to reassemble door latch assembly or door light switch.

Oven Door Hinge Receiver

1. Remove power from unit.
2. Remove unit from installation position, see “Removing and Replacing Range” procedure.
3. Remove oven door, see "Oven Door Removal" procedure.
4. Remove front side trim, see "Front Side Trim" procedure.
5. Remove the top and bottom screws securing hinge receiver to the front frame.
6. Remove hinge receiver from oven chassis.
7. Reverse procedure to reinstall oven door hinge.

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Disassembly Procedures

⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Power Cord

NOTE: Requires removal of range from installation position.

1. Turn off electrical power and gas to the range.
2. Remove range back panel, see "Back Panel" procedure.
3. Disconnect power cord terminals from range electrical connectors.
4. Remove screw securing cord to unit.
5. Replace and reassemble in reverse order.

Oven Door Removal

⚠ WARNING

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Open oven door and grasp door on both sides.
2. Lift up and off the hinge receivers.
3. Reverse procedure to reinstall oven door.

Frameless Door Disassembly

1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.
3. Remove screws securing bottom trim to oven door.
4. Slide outer oven door glass and trim towards the bottom of the oven door and remove.
5. Detach right and left trim pieces for outer door glass.

NOTE: Proceed with the following steps for door hinge, door handle, and inner door disassembly.

6. Remove screws securing door hinge to oven door chassis.

NOTE: Proceed with the following steps for door handle and inner door disassembly.

7. Remove screws securing top door handle trim to oven door chassis.
8. Remove screws securing door handle brackets to inner door panel.
9. Lift upward on the lower side of the door handle to release side alignment screws and rotate towards the top of the oven door to release and remove.
10. Remove screws securing door handle to door handle brackets.

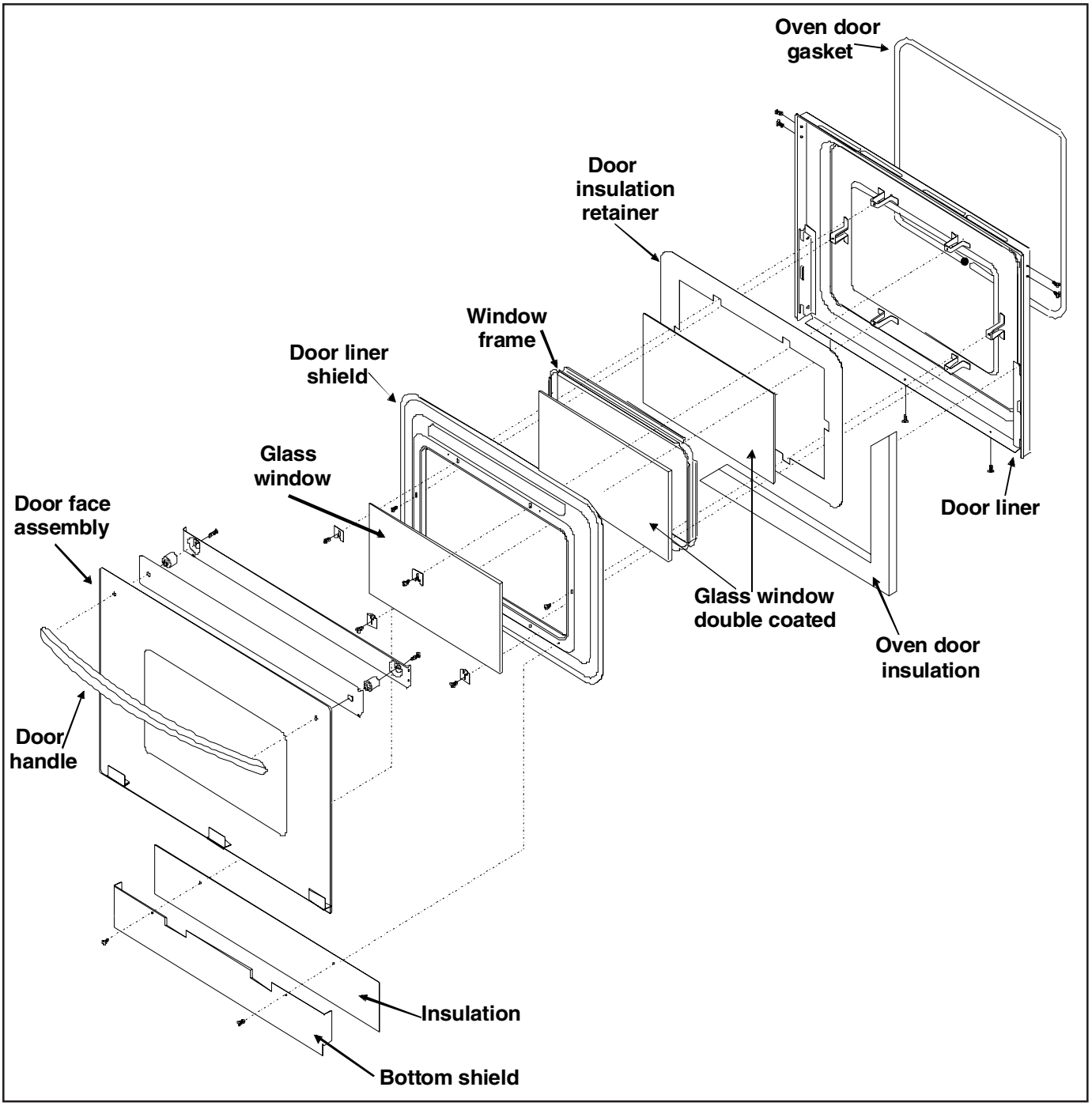
NOTE: Proceed with the following steps for inner door disassembly.

11. Remove screws securing lower door glass retainer to door baffle and remove.
12. Slide inner door glass downward to release from upper door glass retainers and remove.
13. Remove screws securing door baffle to door lining and remove.
14. Remove insulation from oven door.
15. Lift inner glass and glass frame from oven door.
16. Reverse procedure to reassemble oven door.

Disassembly Procedures

⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.



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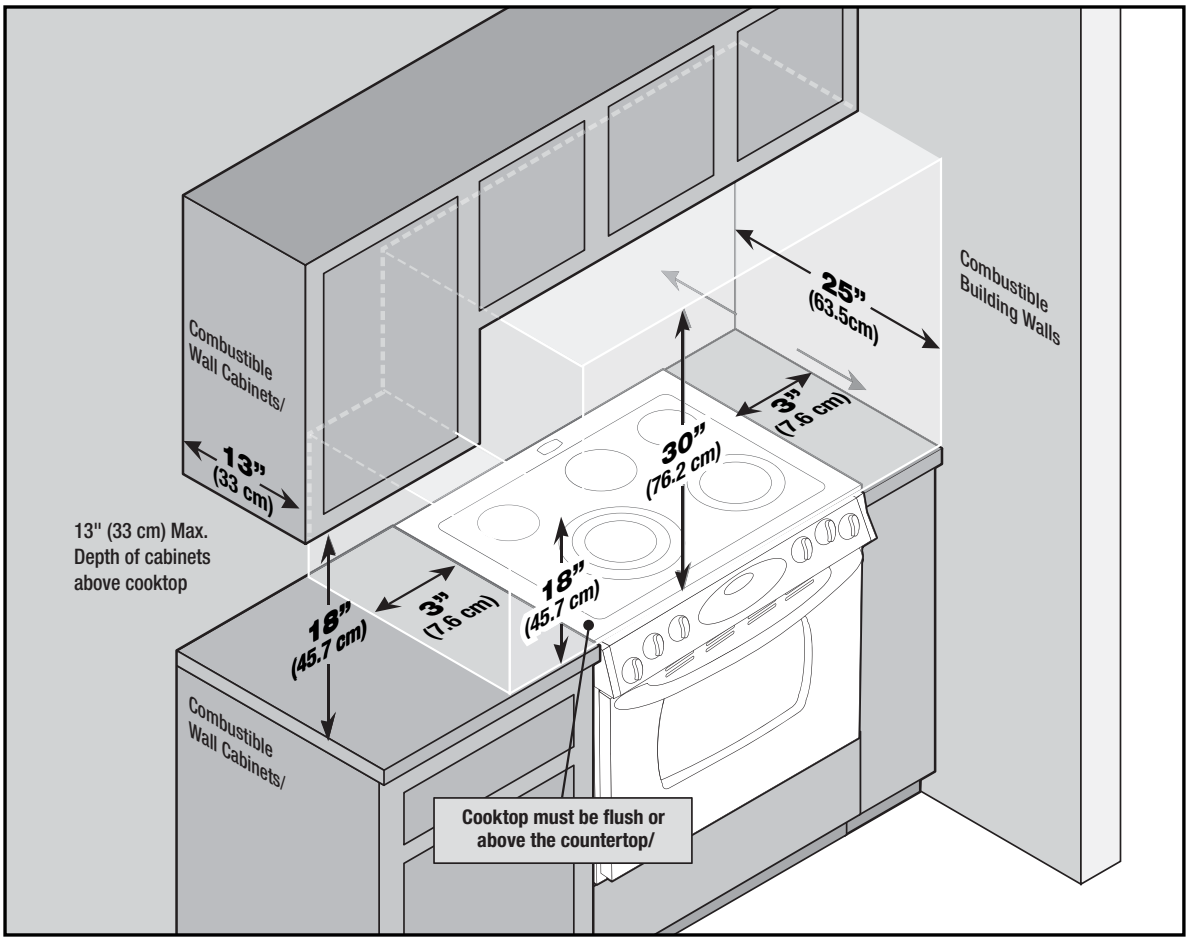
Appendix A

IMPORTANT: Keep for Local Inspector



NOTE: Figure may not be representative of actual unit.

CLEARANCE DIMENSIONS

Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible wall above the cooking top see the installation drawings. For SAFETY CONSIDERATIONS do not install a range in any combustible cabinetry which is not in accord with the installation drawings.

*** NOTE:** 30 inch (76.2 cm) dimension between cooking top and wall cabinet shown on illustration does not apply to ranges with an elevated oven or microwave. The installation instructions of the elevated oven will specify the minimum acceptable dimension between the cooktop and elevated oven. The 30 inch (76.2 cm) dimension may be reduced to not less than 24 inches (61 cm) when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards - National Fuel Gas Code or in mobile homes when they are protected with fireproof materials in accordance with the Federal Standard for Mobile Home Construction and Safety.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches (13 cm) beyond the bottom of the cabinets

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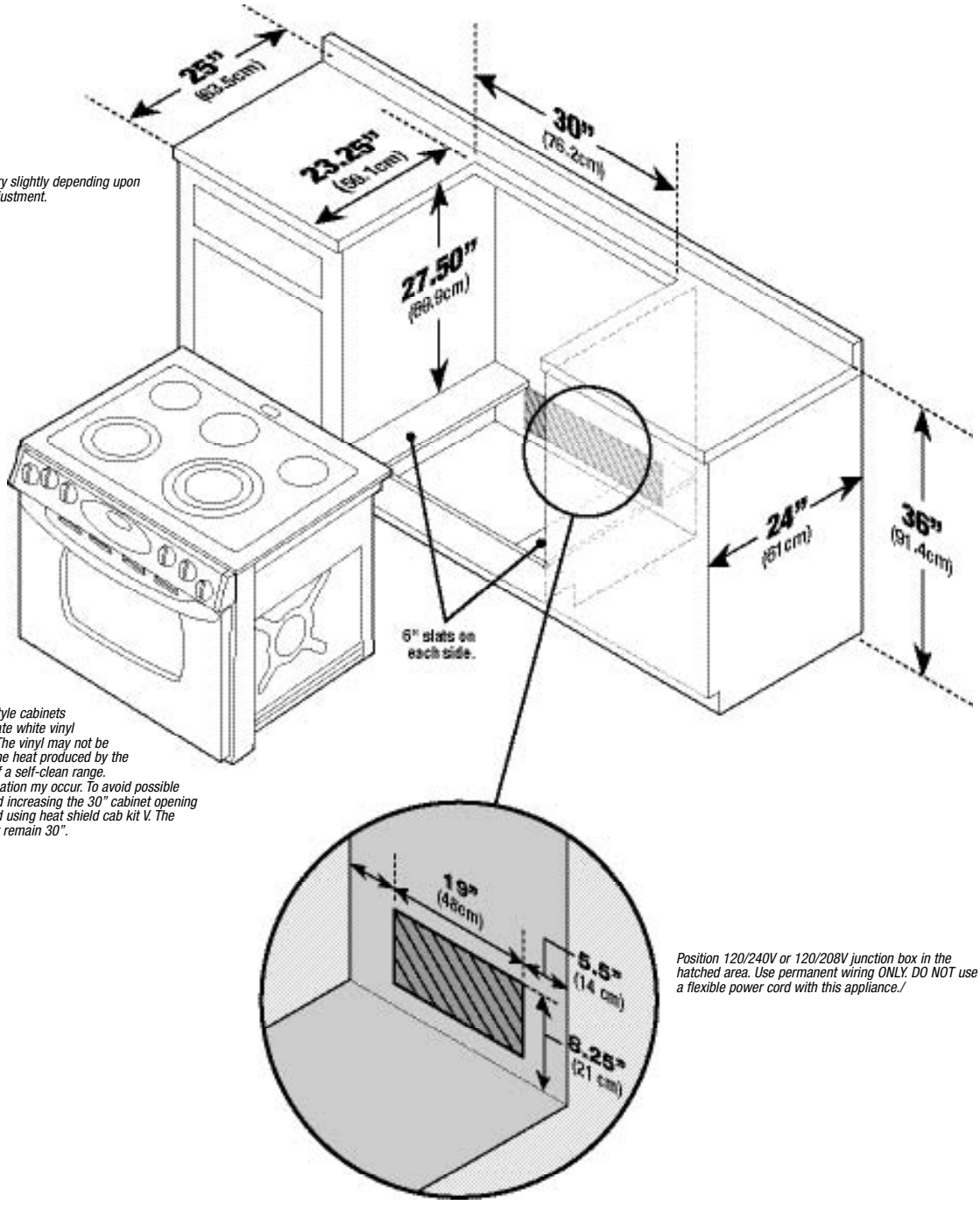
Installation Instructions

Dimensions



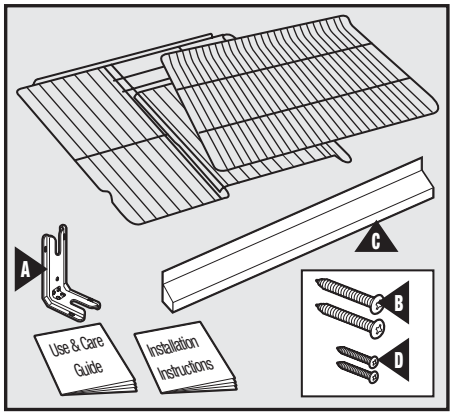
Height may vary slightly depending upon leveling leg adjustment.

CAUTION:
Some white European style cabinets are equipped with delicate white vinyl drawer and door fonts. The vinyl may not be designed to withstand the heat produced by the normal safe operation of a self-clean range. Discoloration or delamination my occur. To avoid possible damage, we recommend increasing the 30" cabinet opening to 31 1/4" minimum and using heat shield cab kit V. The countertop cut-out must remain 30".

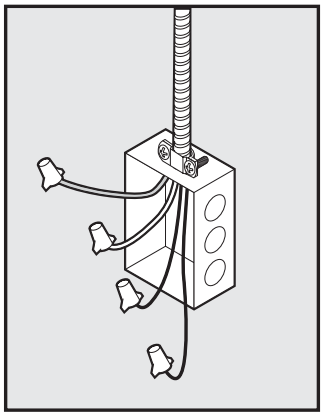
Position 120/240V or 120/208V junction box in the hatched area. Use permanent wiring ONLY. DO NOT use a flexible power cord with this appliance./

Important: Because of continuing product improvements, Maytag reserves the right to change specifications without notice. Dimensional specifications are provided for planning purposes only.

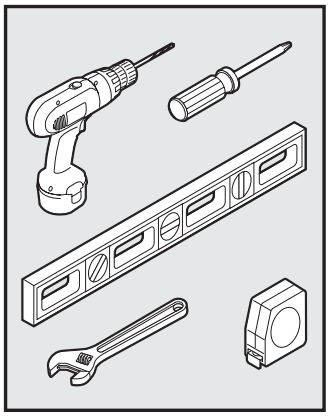
Installation Instructions



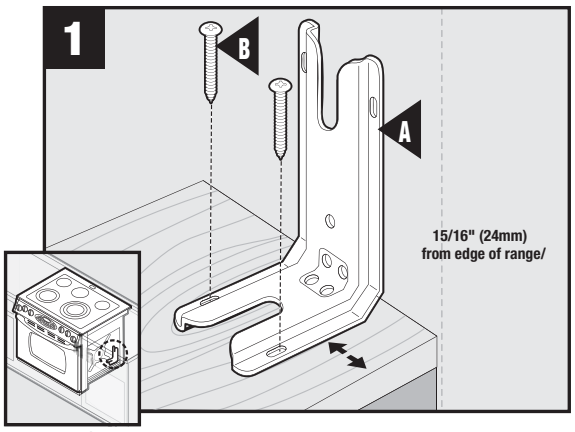
Included.



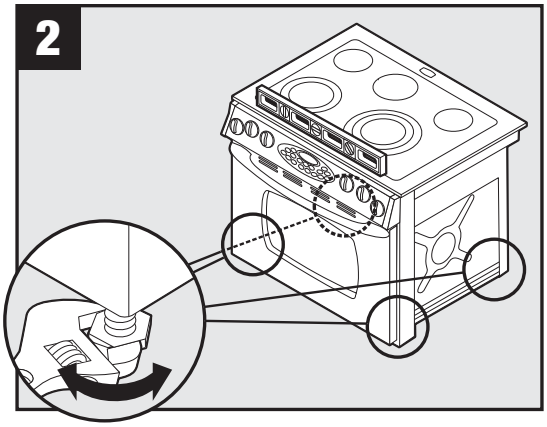
Not Included.



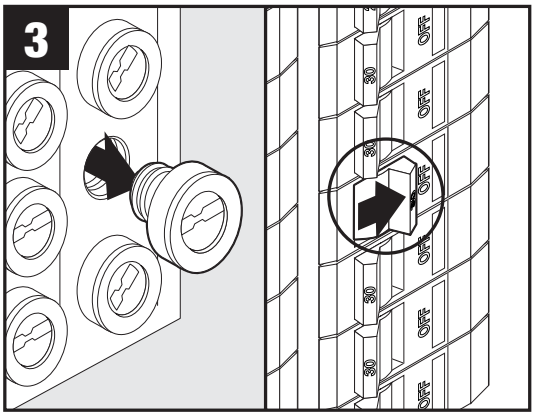
Tools Needed.



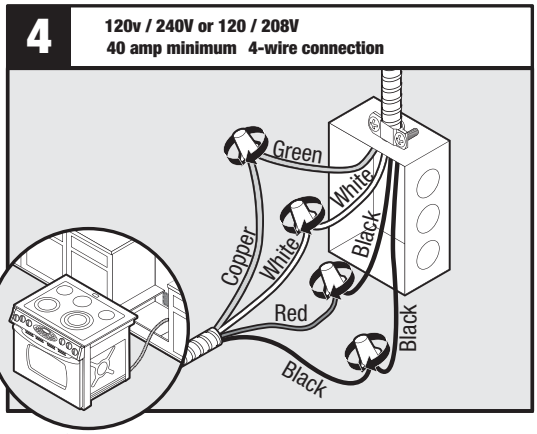
Drill 1/8" (3mm holes). Mount ANTI-TIP bracket to board with 2 screws.



Adjust legs. **Note:** Check counter top height (see dimensions) to allow range top to clear countertop. Installer, take caution not to damage floor.



Turn off power source./Coupez l'alimentation./Apague el suministro eléctrico.



4-wire Connection.

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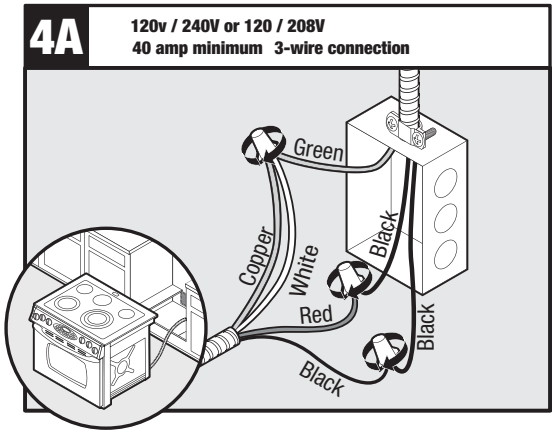
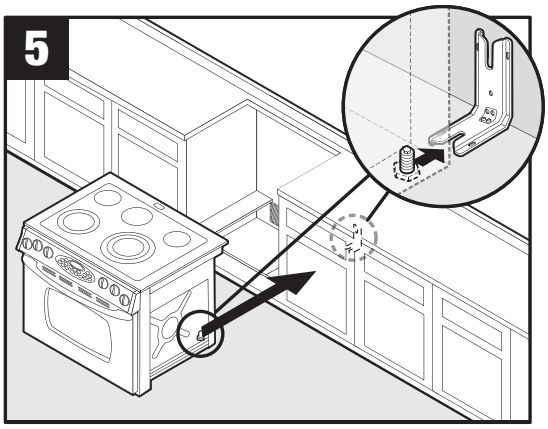
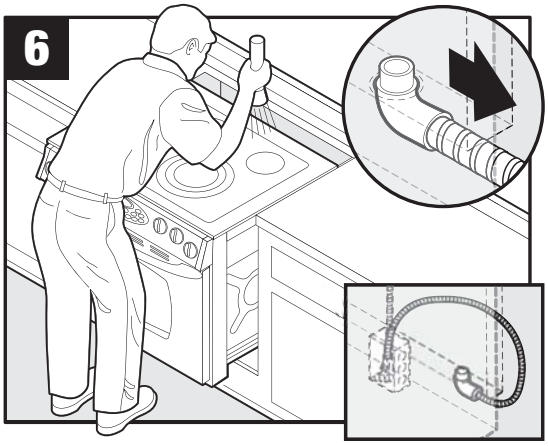
Installation Instructions



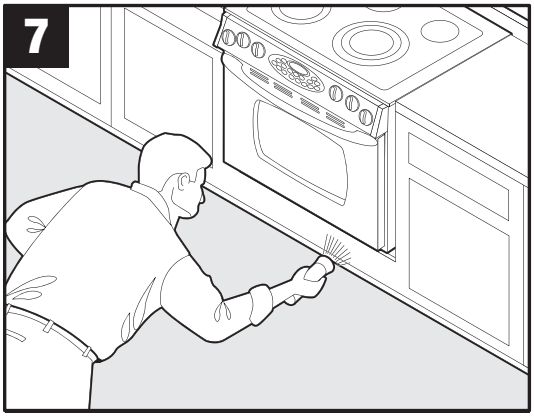
3-wire Connection.



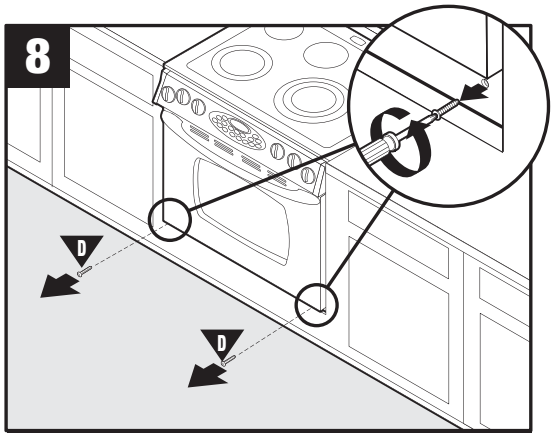
Lift and slide range into position. Installers should take caution not to damage cabinets. To avoid damaging end trim, do not tilt range side-to-side.



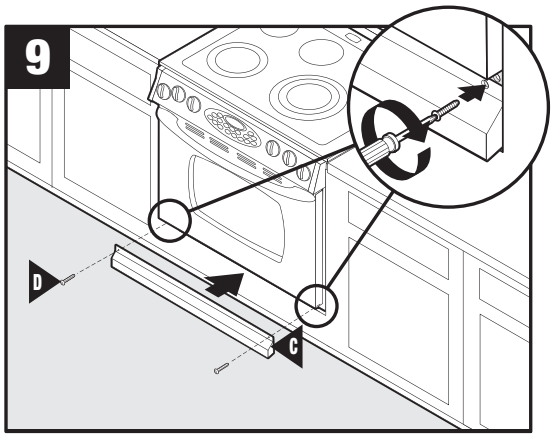
Check to make sure flexible electrical conduit is positioned as shown.



Check to make sure ANTI-TIP bracket is correctly installed on leg.

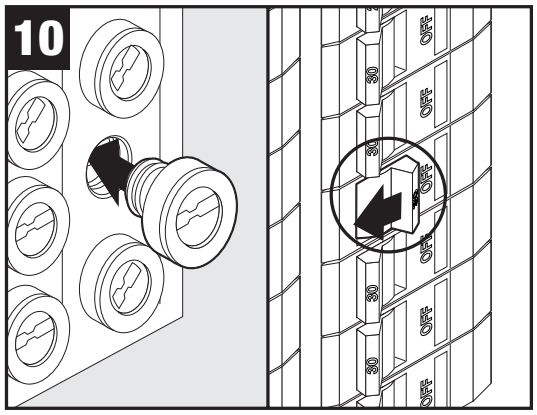


Remove two mounting screws.



Position trim and secure with two mounting screws.

Installation Instructions



Turn on power source.

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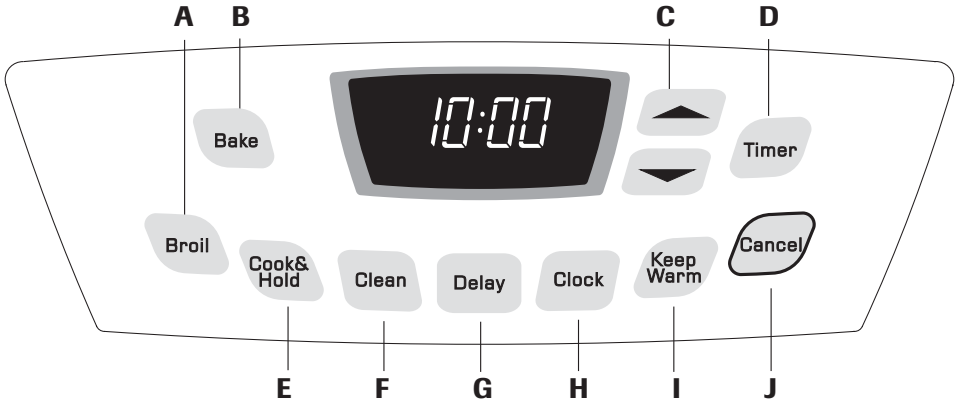
Appendix B

Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Broil	Use for broiling and top browning.
B	Bake	Use for baking and roasting.
C	More(▲) or Less (▼)	Enters or changes time, oven temperature. Sets HI or LO broil.
D	Timer	Sets Timer.
E	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
F	Clean (select models)	Use to set self-clean cycle.
G	Delay	Programs the oven to start baking at a later time.
H	Clock	Use to set time-of-day clock.
I	Keep Warm	Use to keep cooked food warm in oven.
J	Cancel	Cancels all operations except Timer and Clock.

Using the Touchpads

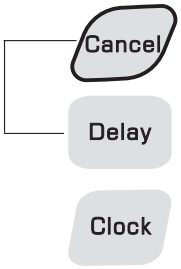
- Press the desired pad.
- Press ▲ or ▼ to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

Note: Four seconds after pressing the ▲ or ▼ pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:



1. Press and hold the **Cancel** and **Delay** pads for three seconds.
2. Press ▲ or ▼ pad to select 12 or 24 hour.
3. Set the time of day following the directions below.

To set the Clock:

1. Press the **Clock** pad.
   - Colon flashes in the display.
2. Press ▲ or ▼ pad to set the time of day.
   - Colon continues flashing.
3. Press the **Clock** pad again or wait four seconds. The colon stops flashing.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook or Clean, or Cook & Hold.

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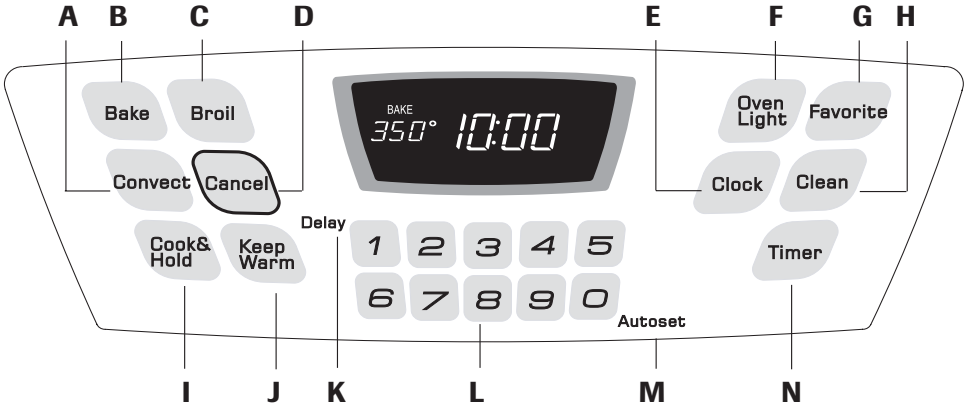
Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes Convect and other model specific features. (Styling may vary depending on model.)

A	Convect	Use for convection baking and roasting.
B	Bake	Use for baking and roasting.
C	Broil	Use for broiling and top browning.
D	Cancel	Cancels all operations except Timer and Clock.
E	Clock	Use to set time-of-day clock.
F	Oven Light	Use to turn the oven light on or off.
G	Favorite	Use to set and save a specific Cook & Hold procedure.
H	Clean	Use to set self-clean cycle.
I	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
J	Keep Warm	Use to keep cooked food warm in oven.
K	Delay	Programs the oven to start baking at a later time.
L	Number Pads	Use to set time and temperature.
M	Autoset	Use to quickly set temperatures.
N	Timer	Sets Timer.

Using the Touchpads

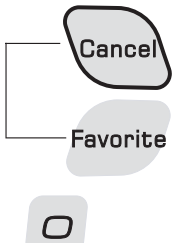
- Press the desired pad.
- Press the number pads to enter time or temperature.
- Press the **Autoset 0** pad to enter temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

Note: Four seconds after pressing the number pads or the **Autoset 0** pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the number pads or the **Autoset 0** pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:



1. Press and hold the **Cancel** and **Favorite** pads for three seconds.
   - 12 Hr flashes in the display.
2. Press the **Autoset 0** pad to select 24 Hr; press again to select 12 Hr.
3. Set the time of day following the directions in the To set the Clock section.

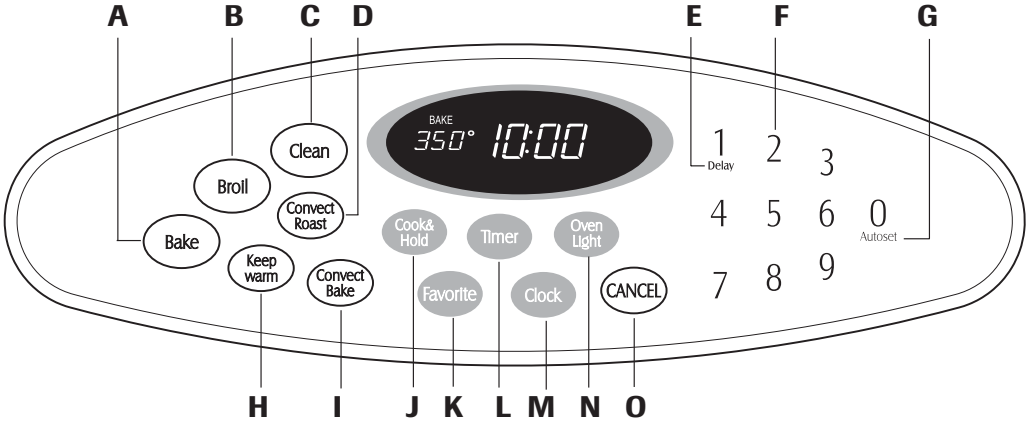
To set the Clock:

1. Press the **Clock** pad.
   - The time of day flashes in the display.
2. Press the appropriate number pads to set the time of day.
   - Colon flashes in the display.
3. Press the **Clock** pad again or wait four seconds.
   - The colon will remain on.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes Convect and other model specific features. (Styling may vary depending on model.)

A	Bake	Use for baking and roasting.
B	Broil	Use for broiling and top browning.
C	Clean	Use to set self-clean cycle.
D	Convect Roast (select models)	Use for convection roasting.
E	Delay	Programs the oven to start baking at a later time.
F	Number Pads	Use to set time and temperature.
G	Autoset	Use to quickly set temperatures.
H	Keep Warm	Use to keep cooked food warm in oven.
I	Convect Bake (select models)	Use for convection baking.
J	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
K	Favorite	Use to set and save a specific Cook & Hold procedure.
L	Timer	Sets Timer.
M	Clock	Use to set time-of-day clock.
N	Oven Light	Use to turn the oven light on or off.
O	CANCEL	Cancels all operations except Timer and Clock.

Using the Touchpads

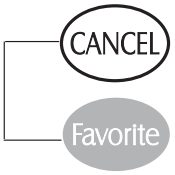
- Press the desired pad.
- Press the number pads to enter time or temperature.
- Press the **Autoset 0** pad to enter temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

Note: Four seconds after pressing the number pads or the **Autoset 0** pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the number pads or the **Autoset 0** pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:



1. Press and hold the **CANCEL** and **Favorite** pads for three seconds.
   - 12 Hr flashes in the display.
2. Press the **Autoset 0** pad to select 24 Hr; press again to select 12 Hr.

3. Set the time of day following the directions in the "To set the Clock" section.

To set the Clock:

1. Press the **Clock** pad.
   - The time of day flashes in the display.
2. Press the appropriate number pads to set the time of day.
   - Colon flashes in the display.
3. Press the **Clock** pad again or wait four seconds.
   - The colon will remain on.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

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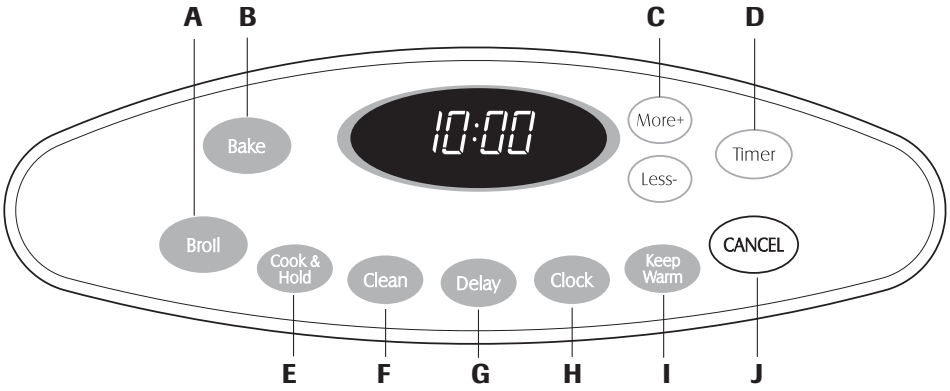
Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Broil	Use for broiling and top browning.
B	Bake	Use for baking and roasting.
C	More+ or Less-	Enters or changes time, oven temperature. Sets HI or LO broil.
D	Timer	Sets Timer.
E	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
F	Clean	Use to set self-clean cycle.
G	Delay	Programs the oven to start baking at a later time.
H	Clock	Use to set time-of-day clock.
I	Keep Warm	Use to keep cooked food warm in oven.
J	CANCEL	Cancels all operations except Timer and Clock.

Using the Touchpads

- Press the desired pad.
- Press the **More+** or **Less-** pad to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

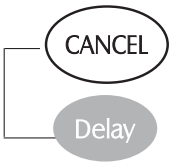
Note: Four seconds after pressing the **More+** or **Less-** pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the **More+** or **Less-** pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:

1. Press and hold the **CANCEL** and **Delay** pads for three seconds.
2. Press the **More+** or **Less-** pad to select 12 or 24 hour.
3. Set the time of day following the directions below.



To set the Clock:

1. Press the **Clock** pad.
   - The colon flashes in the display.
2. Press the **More+** or **Less-** pad to set the time of day.
   - Colon continues flashing.
3. Press the **Clock** pad again or wait four seconds. The colon stops flashing.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook or Clean, or Cook & Hold.

Care & Cleaning

Self-Clean Oven

⚠ CAUTION

- It is normal for parts of the range to become hot during a self-clean cycle.
- To prevent damage to oven door, do not attempt to open the door when LOCK is displayed.
- Avoid touching cooktop, door, window or oven vent area during a clean cycle.
- Do not use commercial oven cleaners on the oven finish or around any part of the oven. They will damage the finish or parts.

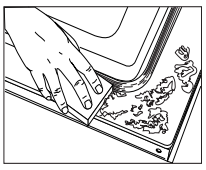
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior.

It is normal for flare-ups, smoking, or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

During the cleaning process, the kitchen should be well ventilated to get rid of normal odors associated with cleaning.

Before Self-Cleaning

1. Turn off the oven light before cleaning. The light may burn out during the clean cycle.
2. Remove all pans and oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle if they are not removed.
3. Clean oven frame, door frame, area outside of gasket, and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami* or detergent and water. The self-cleaning process does not clean these areas. They should be cleaned to prevent soil from baking on during the clean cycle. (The gasket is the seal around the oven door and window.)



4. To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.
5. Wipe up excess grease or spillovers from the oven bottom. This prevents excessive smoking, flare-ups or flaming during the clean cycle.
6. Wipe up sugary and acidic spillovers such as sweet potatoes, tomato, or milk-based sauces. Porcelain enamel is acid-resistant, not acid-proof. The porcelain finish may discolor if acidic spills are not wiped up before a self-clean cycle.

To set Self-Clean:

Note: Oven temperature must be below 400° F to program a clean cycle.

1. Close the oven door.
2. Press the **Clean** pad.

   - CLEAN flashes.
   - SET flashes in the display.
3. Press the **Autoset 0** pad.

   - MEd (Medium Soil, 3 hours) is displayed.
4. Press the **Autoset 0** pad to scroll through the self-cleaning settings.

   HVy (Heavy Soil, 4 hours)

   MEd (Medium soil, 3 hours)

   LITE (Light Soil, 2 hours)

   Choosing the soil level of the oven automatically programs the self-cleaning time.
5. After four seconds, the oven will start cleaning.
   - If the door is not closed, beeps will sound and “door” will display. If the door is not closed within 30 seconds, the self-cleaning operation will be canceled and the display will return to the time of day.
   - CLEAN will appear in the display.
   - LOCK will flash in the display. Once the door locks, the word will remain steady.
   - The cleaning time will start counting down in the display.

To Delay a Self-Clean Cycle:

1. Press the **Delay 1** pad.

   - DELAY flashes.
   - 00:00 will flash in the display.
2. Enter the amount of time you want to delay the cycle using the appropriate number pads.
3. Press the **Clean** pad.

   - SET flashes in the display.
4. Press the **Autoset 0** pad.

   - LITE (Light soil level) is displayed.

cont.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

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Care & Cleaning

5. Press the **Autoset 0** pad to scroll through the self-cleaning settings.

   HVy (Heavy Soil, 4 hours)

   MEd (Medium Soil, 3 hours)

   LITE (Light Soil, 2 hours)

   Choosing the soil level of the oven automatically programs the self-cleaning time.

6. After four seconds, CLEAN and DELAY will light and LOCK will flash in the display. When the oven door latches, LOCK will stop flashing and light continuously to show that the oven is set for a delayed clean operation. The delay time will display.

During the Self-Clean Cycle

When LOCK shows in the display, the door cannot be opened. To prevent damage to the door, do not force the door open when LOCK is displayed.

Smoke and Smells

You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal and will lessen in time.

Smoke may also occur if the oven is heavily soiled or if a broiler pan was left in the oven.

Sounds

As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.

After Self-Cleaning

About one hour after the end of the self-clean cycle, LOCK will turn off. The door can then be opened.

Some soil may leave a light gray, powdery ash. Remove it with a damp cloth. If soil remains after wiping, that means the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them easier to move.

Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the self-clean cycle. This discoloration is normal and will not affect performance.

Notes:

- If the oven door is left open, “door” will flash in the display and a signal will beep until the door is closed and the **Clean** pad is pressed again.
- If more than five seconds elapse between pressing the **Clean** pad and the **Autoset 0** pad, the program will automatically return to the previous display.
- The oven door will be damaged if the oven door is forced to open when LOCK is still displayed.

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Cleaning Procedures

⚠ CAUTION

- **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

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PART	PROCEDURE
Cooktop – Porcelain Enamel	Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth. • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.
Clock and Control Pad Area	• To activate control lock for cleaning, see "Locking the Controls" page 9. • Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the surface. • Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pad and display area.***
Control Knobs	• Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each element to be sure the knobs have been correctly replaced.
Cooktop – Glass-Ceramic	***Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. Note: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.*** • Allow the cooktop to cool before cleaning. • **General --** Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean dry cloth. ***Note:*** *Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.* • **Heavy Soils or Metal Marks --** Dampen a "scratchless" or "never scratch" scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth. ***Note:*** *Only use a CLEAN, DAMP "scratchless" pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.* • **Burned-on or Crusty Soils --** Scrub with a "scratchless" or "never scratch" scouring pad and Cooktop Cleaning Creme*. ***Note:*** Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above. *Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.* • **Melted Sugar or Plastic --** Immediately turn element to **Low** and scrape sugar or plastic from hot surface to a cool area. Then turn element **OFF** and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.

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PART	PROCEDURE
Oven Window and Door – Glass	• Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Oven Interior	• Follow instructions on pages 18-19 to set a self-clean cycle.
Oven Racks	• Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. • Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack edge and rack support with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.
Stainless Steel (select models)	• ***DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.*** • ***DO NOT USE ABRASIVE OR ORANGE CLEANERS.*** • ***ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.*** • **Daily Cleaning/Light Soil ––** Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Part No. 20000008)**. • **Moderate/Heavy Soil ––** Wipe with one of the following - Bon Ami*, Smart Cleanser*, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp multi-purpose Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray*. • **Discoloration ––** Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.
Storage Drawer, Door Handle – Painted Enamel	• When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami.* Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. ***Note: Use a dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.***

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